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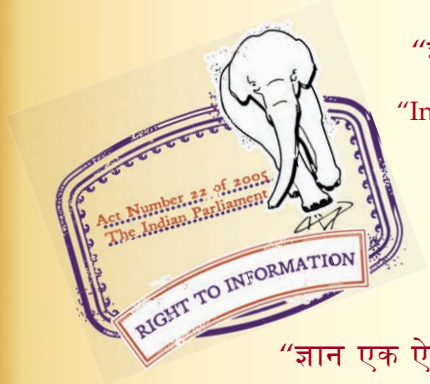

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"Knowledge is such a treasure which cannot be stolen"

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(पहला पुनरीक्षण)

Indian Standard

SEER FISH (*SCOMBEROMORUS* SP.) — FROZEN — SPECIFICATION

(First Revision)

ICS 67.120.30

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BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

June 1997

Price Group 1

FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by Fish and Fisheries Products Sectional Committee had been approved by the Food and Agriculture Division Council.

Fish is one of the most perishable of all foods and needs proper care from the time it is caught until it is served or processed. Lowering the temperature of fish by a prompt and efficient chilling procedure is fundamental for preservation of fish freshness. The quality of frozen fishery products is influenced by many different considerations. Among the most important are composition of fish, pre-freezing handling and transport, method of freezing employed and the environment to which the frozen product is subjected during storage and handling. Of principal concern here is the temperature and humidity of the cold storage area and the protective packaging or glazing afforded the product.

Seer fish (*SURMAI*) belonging to the family *Scombridae* (*Scomberomorus* sp.) is considered to be one of the highly esteemed food fishes of the country. In addition to exports, good demand for this fish in cities far away from the coast line necessitates preservation of the fish by freezing.

This standard was published in 1971. This revision incorporates among others, the following changes:

i) Requirements of *Vibrio cholerae* and *Staphylococcus* have been prescribed along with modification of existing microbiological requirements.

ii) Requirement of histamine has been prescribed.

iii) Editorial changes including updating of referred standards.

In the preparation of this standard, due consideration has been given to the provisions of the Prevention of Food Adulteration Act, 1954 and the Rules framed thereunder and Standards of Weights & Measures (Packaged Commodity) Rules, 1977. However, this standard is subject to the restrictions imposed under these, wherever applicable.

For the purpose of deciding whether a particular requirement of this standard is compiled with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

SEER FISH (*SCOMBEROMORUS* SP.) — FROZEN — SPECIFICATION

(First Revision)

1 SCOPE

This standard prescribes the requirements and the methods of sampling and test for frozen seer fish (*Scomberomorus* sp.).

2 REFERENCES

The following Indian Standards contain provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

IS No.	*Title*
2237 : 1997	Frozen Prawns (Shrimps) — Specification (*third revision*)
4303 (Part 1) : 1975	Code of hygienic condition for fish industry: Part 1 Pre-processing stage (*first revision*)
4793 : 1997	Whole pomfret — frozen — Specification (*second revision*)
6123 : 1971	Seer fish (*Scomberomorus* sp.) canned in brine and in their juice
8077 : 1976	Procedure for checking temperature of quick frozen foods
11427 : 1985	Methods for sampling for fish and fisheries products

3 TYPES AND GRADES

3.1 The types and grades of frozen seer fish shall be as given in IS 6123.

4 DESCRIPTION

4.1 The colour of seer fish (frozen), its flesh, shall be characteristic of the respective seer species. The surface discolouration may vary to slight yellow. The texture of the thawed meat shall be firm and non fibrous.

5 REQUIREMENTS

5.1 The material shall be prepared and processed as given in Annex A, under hygienic conditions as prescribed in IS 4303 (Part 1).

5.2 The material used shall be fresh, clean, wholesome and free from defects (*see* IS 6123). The frozen seer fish, on thawing, shall be in sound, intact and undamaged conditions. The product shall be free from any foreign matter.

5.3 The material shall conform to the requirements prescribed in Table 1.

Table 1 Microbiological Requirements for Seer Fish (*Scomberomorus* sp.) — FROZEN

Sl No.	Characteristic	Limit	Method of Test, Ref to Annex
(1)	(2)	(3)	(4)
i)	Total bacterial count/g, *Max*	100 000	B of IS 2237
ii)	*E. coli*/g, *Max*	20	C of IS 2237
iii)	Coagulase positive *Staphylococci*/g, *Max*	100	E of IS 2237
iv)	*Salmonella*, per 25 g	Absent	F of IS 2237
v)	*V. cholerae*, per 25 g	Absent	G of IS 2237
vi)	Histamine content, mg/100 g, *Max*	20	B of IS 4793

6 PACKING AND MARKING

6.1 Packing

6.1.1 The frozen seer fish shall be packed in suitable containers as agreed to between the purchaser and the processor. In the absence of any such agreement the material shall be packed in containers which shall withstand the stress and strain of transportation and prevent deterioration during frozen storage. A layer of moisture proof paper or suitable plastic material shall be used between the material and the container when frozen seer fish are packed individually.

6.2 Marking

6.2.1 Each container shall be marked with the following particulars:

a) Name and grade of the material;

b) Name and address of the processor;

c) Batch number;

d) Net mass;

e) Date of packing; and

f) Any other requirements given under *Standards of Weights and Measures (Packaged Commodities) Rules*, 1977.

6.2.2 *BIS Certification Marking*

The product may also be marked with the Standard Mark.

6.2.2.1 The use of the Standard Mark is governed by the provisions of *Bureau of Indian Standards Act*, 1986 and the Rules and Regulations made thereunder. The details of conditions under which the licence for the use of Standard Mark may be granted to manufacturers or producers may be obtained from the Bureau of Indian Standards.

7 SAMPLING

7.1 The method of drawing representative samples of the material, and the criteria for conformity shall be according to the method prescribed in IS 11427.

ANNEX A

(*Clause* 5.1)

PROCESSING OF SEER FISH — FROZEN

A-1 Processing

A-1.1 The fish shall be properly iced and maintained at a temperature not exceeding 5°C till it reaches the freezing factory.

A-1.2 The material shall be washed in clean potable water containing 5mg/kg to 10 mg/kg chlorine, to remove all adhering impurities and shall be iced immediately in suitable containers.

A-1.3 The material shall be quick frozen at a temperature of −20°C or below in the minimum possible time. However, the time taken for freezing the core of the material 2.5 cm thick shall not exceed 3 h (*see* IS 8077).

A-1.4 The quick frozen material shall be uniformly glazed with chilled water, packed in suitable containers and shifted immediately to the cold storage, the temperature of which shall be −18°C or still lower.

A-1.5 The material shall be grouped according to the grade of the fish (*see* **3.1**)

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Amendments Issued Since Publication

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